



Melissa Klotz <mklotz@cityofevanston.org>

1806/1808 Dempster - Unapproved Foodservice

1 message

Carly Sullivan <csullivan@cityofevanston.org>

Fri, May 19, 2023 at 3:03 PM

To: Melissa Klotz <mklotz@cityofevanston.org>

Cc: Greg Olsen <golsen@cityofevanston.org>, Ellyn Golden <egolden@cityofevanston.org>

Hi Melissa, all,

An routine inspection at 1806 Dempster was conducted today, an inspection report will be coming soon. When I arrived for the inspection, there was unapproved and unlicensed activity at the 1808 address, photos are attached in google link (IMG 1375 is 1806, the others are 1808). The operator was instructed to remove all food by 4:30pm today, I'll be returning for a reinspection then. If necessary, I'll post a NOTICE on the door that food service is not permitted.

Danielle is aware of the fact that nachos with cheese served in an open package are not permitted at the convenience store at 1806, however I did find this today.

Please give me a call or email with any questions.

Thank you & stay safe,

Carly

 **1806/1808 Dempster**

--

Carly Sullivan CP-FS

Environmental Health Practitioner

Health & Human Services

City of Evanston

(847) 448-8180 (Phone)

csullivan@cityofevanston.org

At this time the Evanston Health and Human Services Department (EHHS) advises against the issuance of a special use permit. This decision is based on a history of non-compliance with Title 8 Chapter 6 Food Service and Retail Food Store Sanitation of the City Code.

The business knowingly operated outside the scope of their food establishment risk category. Unpackaged food was being handled with no certified food manager present, no hand wash sink available, and no facility to properly wash/rinse/sanitize food containers and utensils. After two separate inspection reports stated the establishment is not permitted to handle unpackaged food the business advertised complete meals for purchase at their location via Facebook. Another social media account for the business shows videos of food be prepared on site and served to the public. A violation notice was sent in January 2023 regarding the unapproved food operation. In May 2023, an inspector observed another unpackaged food item on site.

The Health and Human Services Department's goal is to see each food establishment succeed while also providing a safe product to the public by following the regulations outlined in the City Code and the FDA Food Code. However, the inspections and complaints received have demonstrated the businesses unwillingness to follow regulations for a risk 3 food establishment. EHHS recommends to not issue a special use permit until the business has had consecutive satisfactory regulatory inspections.

Timeline

June 2022 Received a complaint regarding unapproved foodservice and overflowing garbage. The following was noted on the inspection:
Observed nacho machine present onsite but not in use. PIC states that machine was used during grand opening for friends and family, but is not currently selling product. Operation is not permitted to handle unpackaged foods, including nachos, chili and cheese until necessary requirements are met.
Do not use equipment to prepare foods for sale to consumers and submit requests for approval to EHHS as needed.
Follow up inspection in the next 7-10 days to confirm continued compliance.

June 28, 2022 Reinspection noted the following:
Inspection of snack shop interior found one open #10 can of nacho cheese sauce in the refrigerator, and an open bag of cheese sauce and an open bag of chili inside the nacho machine behind the counter. Advised operator that no unpackaged foods are permitted onsite with a risk category 3 establishment. All foods were discarded in exterior waste container.

July 8, 2022 The following complaint was sent to the Evanston Police Department and Health & Human Services Department:
"I am a Evanston resident for over 60 years and I am writing because a new business has opened in my neighborhood, Dempster Snack Shop, and has caused nothing but chaos. There's people that are always hanging outside and smoking weed and drinking alcohol pouches that are being sold inside of the facility. Also

there's a food truck that is selling food off it inside and outside of the store. I even saw a flyer for the food being sold. Is this legal? I just am a concerned community member and want to make sure the laws are being taken into consideration.”

January 7, 2023

Inspector observed them setting up a grill on the sidewalk outside the front entrance. They were advertising on facebook that they had meals for sale at this location (see screenshots doc).

January 24, 2023

Violation notice sent regarding unapproved food service

May 19, 2023

Inspector observed open bag of nacho cheese sauce inside dispenser during inspection.



Health and Human Services Department
2100 Ridge Avenue
Evanston, IL 60201-2798

T 847-448-4311
TTY 847-448-8064
www.cityofevanston.org

January 24, 2023

Dempster Snack Shop
1806 Dempster St
Evanston, IL 60202

RE: Unapproved Food Service at Dempster Snack Shop

To Daniel Dean:

On June 18, 2022, the Evanston Health and Human Services Department (EHHS) was made aware that food was being prepared and served at the Dempster Snack Shop. This establishment is currently licensed as a Risk 3 facility which only allows the sale of prepackaged food and beverages obtained from a licensed facility.

An inspection was conducted on June 21, 2022 and June 28, 2022 in which unapproved food items were observed and discarded. The inspector stated on the report that this establishment is not allowed to handle unpackaged food. Since that time EHHS has obtained evidence of continued operation outside the scope of the current risk 3 designation.

This is a violation of the Evanston City Code Chapter 6 – Food Service and Retail Food Store Sanitation. Please be advised that continued operation outside the current risk 3 designation may result in fines of \$500 per day.

Please contact the Health Licensing Coordinator, Ellyn Golden egolden@cityofevanston.org, to inquire on how to change the risk designation of the food establishment.

Please feel free to contact me if you have any questions, golsen@cityofevanston.org

Respectfully,

Greg Olsen, MPH, LEHP
Public Health Manager

Food Establishment Inspection Report

Local Health Department Name and Address City of Evanston 2100 Ridge Avenue Evanston, Illinois 60201-2798		Date 5/19/23	Time In	Time Out
Establishment Dempster Snack Shop	License/Permit # 21FOOD-0027	No. of Risk Factor/Intervention Violations 0		No. of Repeat Risk Factor/Intervention Violations 0
Street Address 1806 DEMPSTER ST		Permit Holder Dempster Snack Shop		Risk Category 3
City/State EVANSTON/IL	Zip 60202	Purpose of Inspection 1st Routine		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				16	N/A		
2	N/A			Food separated and protected			
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
3	In			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	N/A		
4	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	N/A		
Good Hygienic Practices				Proper reheating procedures for hot holding			
6	N/O			20	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	N/A		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				22	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				23	N/A		
9	N/A			Proper date marking and disposition			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A		
10	In			Time as a Public Health Control; procedures and records			
Adequate handwashing sinks properly supplied and accessible				Consumer Advisory			
Approved Source				25	N/A		
11	In			Consumer advisory provided for raw/undercooked food			
Food obtained from approved source				Highly Susceptible Populations			
12	N/O			26	N/A		
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
13	In			Food/Color Additives and Toxic Substances			
Food in good condition, safe and unadulterated				27	N/A		
14	N/A			Food additives: approved and properly used			
Required records available: shellstock tags, parasite destruction				28	In		
GOOD RETAIL PRACTICES				Toxic substances properly identified, stored, and used			
		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
30	In			43	In		
Pasteurized eggs used where required				In-use utensils: properly stored			
31	In			44	In		
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, & handled			
32	In			45	In		
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46	In		
33	In			Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34	In			47	In		
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	In			48	In		
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36	In			49	In		
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37	In			50	In		
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51	In		
38	In			Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52	In		
39	In			Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53	In		
40	In			Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54	In		
41	In			Garbage and refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	Out		X
42	In			Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56	In		
				Adequate ventilation and lighting; designated areas used			
Employee Training				Employee Training			
				57	In		
				All food employees have food handler training			
				58	In		
				Allergen training as required			

Food Establishment Inspection Report

Establishment: Dempster Snack Shop

Establishment #: 21FOOD-0027

Water Supply: Public

Waste Water System: Public

Sanitizer Type: _____

TEMPERATURE OBSERVATIONS	
Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below

55 **Physical facilities installed, maintained, and clean (Repeat)**

6-201.11 Floors, Walls and Ceilings-Cleanability (C)

Wall around the window in the back storage area observed in poor condition. Repeat violation. Repair wall to be smooth and easily cleanable.
DUE IN 90 DAYS

HACCP TOPIC

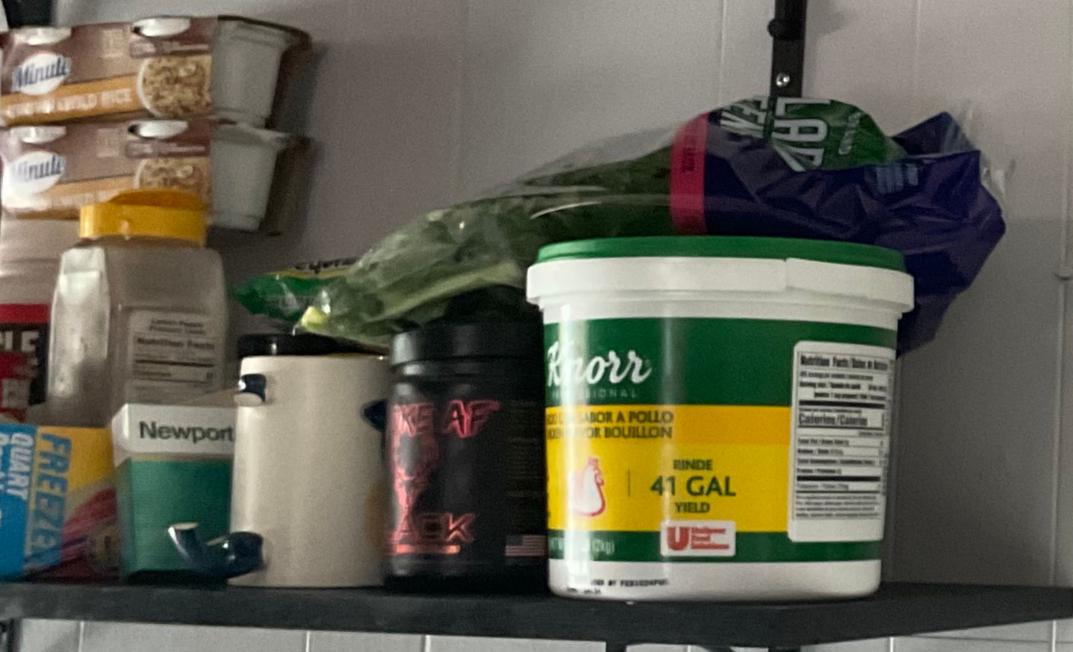
Principle 5: Establish corrective actions
Sale of packaged foods only

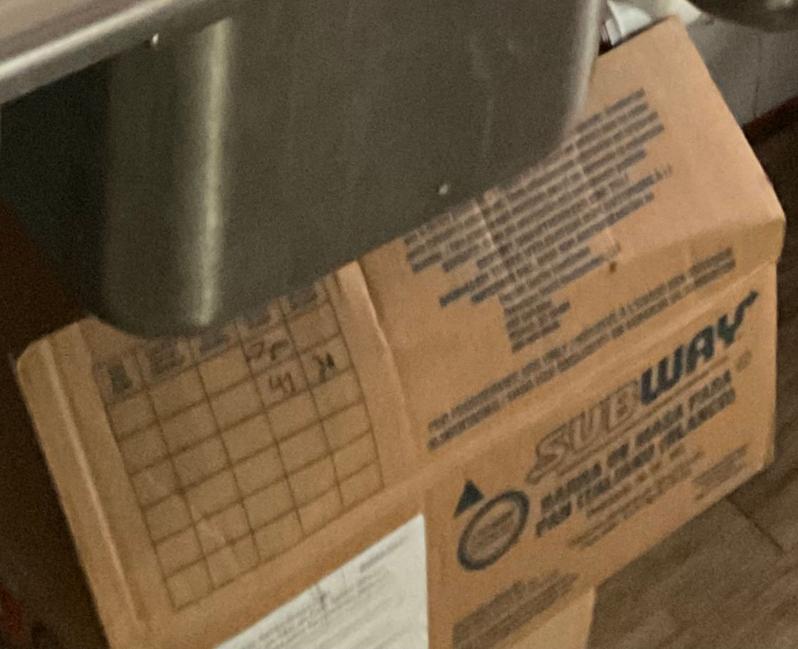
GENERAL COMMENTS

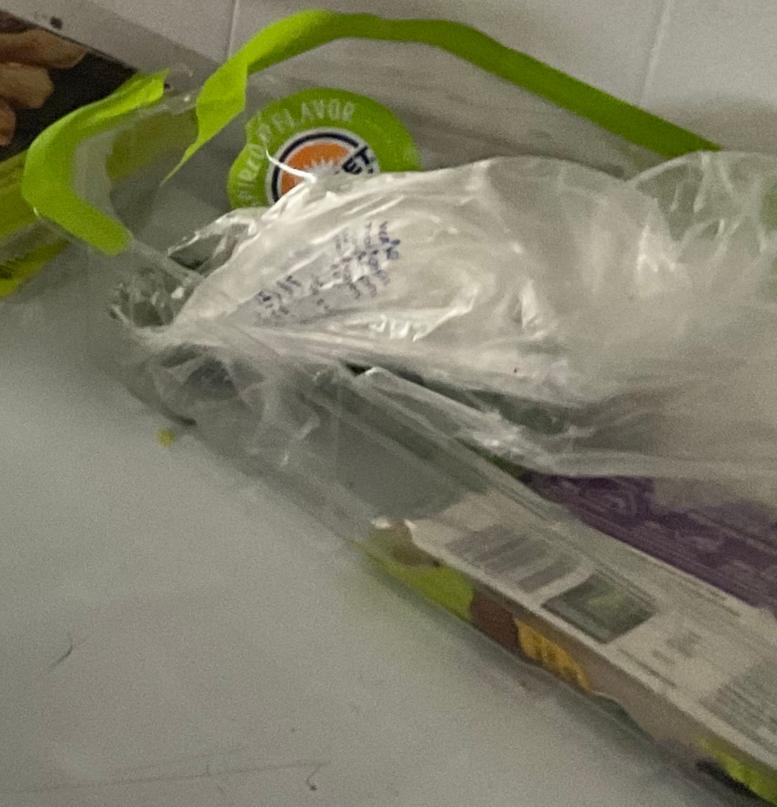
No Certified Food Protection Manager Required
No pest control service identified - no activity observed
1 bag of open nacho cheese sauce observed inside the nacho dispenser was removed and discarded by PIC. Operation is licensed as Risk 3 and is permitted to sell packaged foods only
Repair violations listed in the inspection report by the noted due dates.





















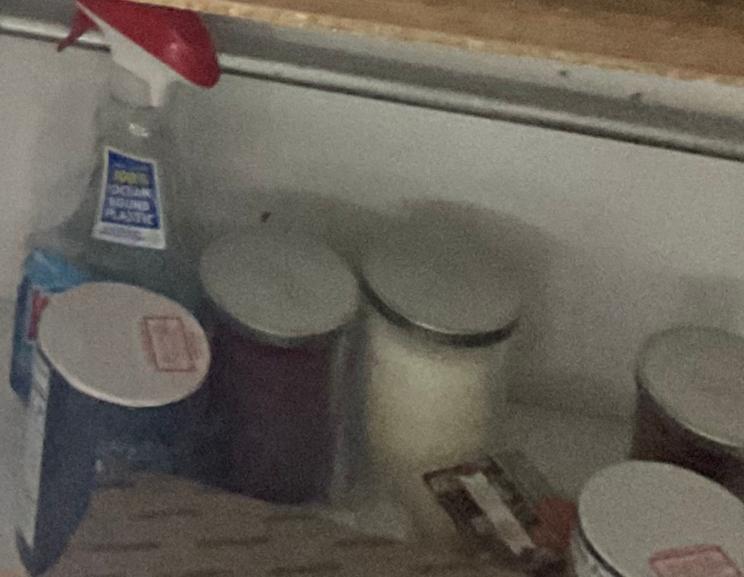
TRINTELLIX is not approved for children under 18.

Trintellix
vortioxetine
5mg/20mg/30mg tablets



COLD
BEVERAGES





Complaint 7-8-22

From: **Karen** <karensnappe@gmail.com>

Date: Fri, Jul 8, 2022 at 5:23 PM

Subject: Dempster Snack Shop is chaos!

To: egolden@cityofevanston.org <egolden@cityofevanston.org>, <iogbo@cityofevanston.org>, <police@cityofevanston.org>

Hello!

I am a Evanston resident for over 60 years and I am writing because a new business has opened in my neighborhood, Dempster Snack Shop, and has caused nothing but chaos. There's people that are always hanging outside and smoking weed and drinking alcohol pouches that are being sold inside of the facility. Also there's a food truck that is selling food off it inside and outside of the store. I even saw a flyer for the food being sold. Is this legal? I just am a concerned community member and want to make sure the laws are being taken into consideration. Thanks!

Karen Snappe

Dee Positivevibesonly Dean

Dream Chaser/Entrepreneur destined to WIN!

Lives in Chicago, Illinois

Followed by 2 people

Photos

[See all photos](#)



Friends

[See all friends](#)

Dee Positivevibesonly Dean

We have 6 T-Bones left about to come off the grill! Pull up Dempster Snack Shop if you want in. We would like to Thank everyone Today for the Support! #bbqbone #dempstersnackshop #2023



11

2 comments

Like

Share

[View 1 more comment](#)

Unlicense x Children's x Accela Cl x Defining x mens an x Youth Re x Commu x Commu x Mens He x Calendar x For Men x Health P x Movem x (12) Dee x +

facebook.com/danielle.dean.7311

Managed bookmarks Evanston State COVID EH Accela Community Health Emergency Response CD Wufoo Property Lookup To Do GIS Mental Health Homeless Influenza Surveillan... CD Code 81st City Council C

Search Facebook

Dee Positivevibesonly Dean

Intro
Dream Chaser/Entrepreneur destined to WIN!

Lives in Chicago, Illinois
Followed by 2 people

Photos See all photos

Friends See all friends

Like 1d

Dee Positivevibesonly Dean
2d · 🌐

Come pull up to Dempster Snack Shop if you don't feel like cooking today! T- Bone Steaks on the grill as well 🔥 #dempstersnackshop #2023

22 5 comments 3 shares

Unlicense x Children's x Accela Cl x Defining x mens an x Youth Re x Commu x Commu x Mens He x Calendar x For Men x Health P x Movem x (12) Dee x +

facebook.com/danielle.dean.7311

Managed bookmarks Evanston State COVID EH Accela Community Health Emergency Response CD Wufoo Property Lookup To Do GIS Mental Health Homeless Influenza Surveillan... CD Code 81st City Council Or...

Search Facebook

Dee Positivevibesonly Dean

Intro
Dream Chaser/Entrepreneur destined to WIN!

Lives in Chicago, Illinois
Followed by 2 people

Photos See all photos

Friends See all friends

Shawona Tinch
Looks delicious 😊
Like 23h

Dee Positivevibesonly Dean
2d · 🌐

**DEMPSTER SNACK SHOP
SATURDAY MENU**

Grilled T-Bone Steak \$18
Jerk Wings Or Bbq Wings \$12
Rib Tips \$15
Garlic Herb Grilled Salmon \$15
**Mac & Cheese-Collard
Greens-Yams-Baked Potato**

**Italian Beef Sandwiches With
Your Choice Of Mozzarella Cheese
Or Nacho With Hot Peppers \$8.50**

Fontpress

6 1 comment

Dee Positiveibesonly Dean

Dream Chaser/Entrepreneur destined to WIN!

Lives in Chicago, Illinois

Followed by 2 people

Photos

[See all photos](#)



Friends

[See all friends](#)

[Privacy](#) · [Terms](#) · [Advertising](#) · [Ad Choices](#) · [Cookies](#) · [More](#) · Meta © 2023

Dee Positiveibesonly Dean



349

146 comments 24 shares